AMENDMENT UNDER 37 C.F.R. § 1.114(c)

Attorney Docket No.: Q88366

Application No.: 10/537,493

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the

application:

**LISTING OF CLAIMS:** 

Claim 1 - 4. (canceled)

5. (previously presented): A method for producing fermented milk, which

comprises

reducing the concentration of dissolved oxygen in a mix of raw materials for fermented

milk at the start of fermentation to 5 ppm or less by substituting the dissolved oxygen with an

inert gas; and

carrying out fermentation at a fermentation temperature of from 30°C to 37°C.

6. (previously presented): The method for producing fermented milk according to

claim 5, wherein the period of carrying out fermentation is shorter than a period of carrying out

fermentation without reducing the concentration of dissolved oxygen at the fermentation

temperature.

7. (canceled)

8. (Previously presented): The fermented milk produced by the method according

to claim 5.

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9. (Previously presented): The fermented milk produced by the method according

to claim 6.

10. (Previously presented): A fermented milk, which has a penetration angle of 31°

or less and a hardness of 40 g or more, wherein the hardness is an elasticity until break of the

penetration angle curve obtained by a measurement of the penetration angle of a yogurt knife

with a weight of 100 g using a neocurd meter, and the penetration angle is an indicator of

smoothness.

11. (Previously presented): The fermented milk produced by the method according

to claim 5, which has a penetration angle of 31° or less and a hardness of 40 g or more, wherein

the hardness is an elasticity until break of the penetration angle curve obtained by a measurement

of the penetration angle of a yogurt knife with a weight of 100 g using a neocurd meter, and the

penetration angle is an indicator of smoothness.

12. (Previously presented): The fermented milk produced by the method according

to claim 6, which has a penetration angle of 31° or less and a hardness of 40 g or more, wherein

the hardness is an elasticity until break of the penetration angle curve obtained by a measurement

of the penetration angle of a yogurt knife with a weight of 100 g using a neocurd meter, and the

penetration angle is an indicator of smoothness.

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(canceled). 13.